

MLENSU

SMALL

x x

Charred Kūmara Focaccia
bone marrow & marmite butter 12.0 (VGO)

Beef Tataki
apple, wakame jam, horopito potato chips 22.0 (NGA)

Ika Mata
raw market fish, lime, coconut, chilli, fry bread 24.0 (NGO)

Braised Lamb Shoulder
mint chimichurri, mushroom ketchup 23.0 (NGO)

Coconut Prawn Toast
ciabatta, sweet chilli jam 22.0

Buttermilk Fried Chicken
gochujang glaze, pickles 23.0

Salt & Horopito Squid
lemon aioli 22.0

Tempura Cauliflower
nam jim 19.0 (NGO)

Mushroom & Kūmara Potstickers
herb broth, chilli oil 21.0 (VG)



EXPLORER PLATTER

Selection of
Lula's favourites

Beef tataki (NGA), Coconut prawn toast, Buttermilk fried chicken, Salt & horopito squid, Tempura cauliflower (NGO) 85.0

LARGE

x x

Market Fish
smoked head boil up, cauliflower, carrot, watercress 36.0 (NGA)

300g Sirloin
café de Paris butter, rosemary fries 45.0 (NGA)

Pork Belly Salad
kimchi, pickled red onion, almond, baby spinach 32.0 (NGA)

Beer Battered Fish & Chips
slaw, tartare sauce 28.0

Lula's Gnocchi
kūmara, walnut, sage burnt butter sauce, parmesan 32.0 (V)

Miso Pumpkin
braised lentils, tempura mushroom, black garlic 32.0 (VG/NGA)

BURGERS

x x

Served with fries & aioli
NGA bun available +3.5

Wagyu Cheeseburger
bacon jam, lettuce, aioli, pickles, brioche bun 31.0 (NGO)

Fried Chicken Burger
gochujang glaze, slaw, pickles, brioche bun 28.0

Lula's Plant-based Burger
cheese, caramelised onions, lettuce, aioli, chilli jam 28.0 (VGO/NGO)

SIDES

x x

Fries
rosemary salt, roast garlic aioli 13.0 (NGA)

Potato Skins
caramelised onion Kiwi dip, fried shallots 15.5 (NGA)

Grilled Cabbage Heart
café de Paris butter 13.0 (NGA)

Side Green Salad
house dressing 13.0 (NGA)



TREATS

x x

Chocolate Delice
miso caramel, Weetbix crumb, Black Doris plum ice cream 13.0 (V/NGA)

Lula's Sticky Toffee Pudding
toffee sauce, vanilla ice cream 12.0 (V)

Coconut Tapioca
apple & blackberry, candied walnut 12.0 (VG/NGA)



PIZZA

x x

Cheese & Tomato
mozzarella, cherry tomatoes, basil 26.0 (VGO)

Prosciutto
hot honey, goat cheese 28.0 (NGO)

Chicken & Mushroom
bechamel base, green harissa 28.0 (NGO)

Chilli Prawn
coriander yoghurt, crispy capers 28.0

Roast Kūmara
cavolo nero, truffle 26.0 (NGO/VGO)

x x

Vegan cheese available
No gluten added
pizza base
available (+3.0)



G+Ts

x x

ELIXIR #34
Beefeater Pink gin, Schweppes Indian tonic, mint, dried raspberry 17.0

ELIXIR #45
Scapegrace Black gin, Schweppes Indian tonic, blackberry shrub, dehydrated lemon 17.0

COCKTAILS

x x

Lady Lula
Finlandia vodka, curaçao, blueberry, egg white, lime juice, granny smith apple 22.0

Vanilla Bloom
Absolut Vanilia vodka, cranberry juice, lime juice, pineapple juice, passionfruit purée 20.0

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(V) vegetarian | (VG) vegan | (VGO) vegan optional | (NGA) no gluten added | (NGO) no gluten optional

We try our absolute best but our kitchen is not an allergen-free zone, so please chat to our staff if you have any questions.
+2% surcharge on all credit card and contactless payments.

The Lula INN WEEKENDS

BRUNCH

Pulled Pork Benedict

ciabatta, poached eggs, chive
hollandaise, fried shallots 23.5
(NGO)

Hot Smoked Salmon

sesame bagel, herb cream cheese,
crispy capers 24.0 (NGO)

Braised Lamb Shoulder

mint chimichurri, potato hash,
mushroom ketchup 22.0 (NGA)

Spiced Tomato Cassoulet

green chilli harissa, tofu, toasted
ciabatta 22.0 (VG/NGO)

Spiced French Toast

vanilla mascarpone, walnut, bacon
jam, maple syrup 22.5

BAR SNACKS

Buttermilk Fried Chicken

gochujang glaze, pickles 23.0

Salt & Horopito Squid

lemon aioli 22.0

Tempura Cauliflower

nam jim 19.0 (NGO)

Potato Skins

caramelised onion Kiwi dip, fried
shallots 15.5 (NGA)

Beer Battered Fish & Chips

slaw, tartare sauce 28.0

Fried Chicken Burger

gochujang glaze, slaw, pickles,
brioche bun, fries & aioli 28.0
(NGA bun available +3.5)

ADD

Hollandaise 3.0

Egg or no-gluten bread 3.5

Bacon 6.0

Fries, aioli 13.0



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Lula's **BOTTOMLESS X BRUNCH X** 2-HOUR PACKAGE

\$59.0
x PP x

Your choice of one of the below per person:

Pulled Pork Benedict ciabatta, poached eggs,
chive hollandaise, fried shallots (NGO)

Hot Smoked Salmon sesame bagel,
herb cream cheese, crispy capers (NGO)

Braised Lamb Shoulder mint chimichurri,
potato hash, mushroom ketchup (NGA)

Spiced Tomato Cassoulet green chilli harissa,
tofu, toasted ciabatta (VG/NGO)

Spiced French Toast vanilla mascarpone,
walnut, bacon jam, maple syrup

Add:

Hollandaise 3.0 | Egg or No Gluten Added Bread 3.5 |
Bacon 6.0 | Fries, aioli 13.0

x - BOTTOMLESS - x

Prosecco x Mimosa x Bloody Mary

Paradise Mocktail: pineapple, ginger & apple juice

Lula's Brunch Specials

Espresso Martini **15.0**

4x Heineken or Heineken 0.0% bucket **28.0**

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x MAINS x

Buttermilk Fried Chicken
fries, coleslaw 16.0

Fish & Chips
coleslaw, tartare sauce 16.0

Beef Burger
tomato sauce, lettuce, tomato, cheese,
fries 16.5 (NGO)

Margherita Pizza
mozzarella, tomato, basil 14.5 (V/VGO)

x DESSERT x

Chocolate Brownie
ice cream, chocolate sauce 8.0 (V/NGA)

Ice Cream Sundae
8.0 (V/NGA)

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The LULA INN

WINE

CHAMPAGNE

	FLUTE	BTL
Moët & Chandon Impérial Brut <i>France</i>	22.0	110.0
Moët & Chandon Impérial Rosé <i>France</i>		135.0
Veuve Clicquot Yellow Label Brut <i>France</i>		130.0
Veuve Clicquot NV Rosé <i>France</i>		145.0

SPARKLING

	REG	BTL
Cloudy Bay Pelorus Brut <i>Marlborough</i>	17.0	75.0
Cloudy Bay Pelorus Rosé <i>Marlborough</i>	17.0	75.0
Da Luca Prosecco <i>Veneto, Italy</i>	15.0	65.0
De Bortoli Prosecco <i>Victoria, Australia</i>	15.0	65.0

ROSÉ

	REG	LRG	BTL
Northrow <i>Hawke's Bay</i>	12.0	18.0	52.0
Kim Crawford <i>Hawke's Bay</i>	13.0	19.0	55.5
Chapoutier <i>France</i>	14.0	20.0	58.5
24 Château Bcl Esprit <i>Côtes de Provence</i>	17.0	25.0	73.5

SAUVIGNON BLANC

Northrow <i>Marlborough</i>	12.0	18.0	52.0
Kim Crawford <i>Marlborough</i>	13.0	19.0	55.5
Allan Scott <i>Marlborough</i>	14.0	20.0	58.5
Jules Taylor <i>Marlborough</i>	17.0	25.0	73.5

CHARDONNAY

Northrow <i>Gisborne</i>	12.0	18.0	52.0
Kim Crawford <i>Hawke's Bay</i>	13.0	19.0	55.5
Grower's Mark Single Vineyard <i>Gisborne</i>	14.5	20.5	60.0
Twenty Acres by Bogle <i>California, USA</i>	18.0	27.0	79.5

PINOT GRIS

Northrow <i>Marlborough</i>	12.0	18.0	52.0
Kim Crawford <i>Hawke's Bay</i>	13.0	19.0	55.5
Lake Chalice The Nest <i>Marlborough</i>	14.0	20.0	58.5
Devils Staircase <i>Central Otago</i>	16.0	23.0	67.5

PINOT NOIR

	REG	LRG	BTL
Northrow <i>Marlborough</i>	12.0	18.0	52.0
Kim Crawford <i>New Zealand</i>	13.0	19.0	55.5
Babydoll <i>Central Otago</i>	16.0	23.0	67.5

OTHER REDS

Allan Scott Merlot <i>Hawke's Bay</i>	14.0	20.0	58.5
Esk Valley Artisanal Syrah <i>Hawke's Bay</i>	16.0	23.0	67.5
Knappstein Clare Valley	17.0	25.0	73.5
Cabernet Sauvignon <i>Clare Valley, Australia</i>			

XX

ZERO-ALCOHOL

ALCOHOLS

BEER

Heineken 0.0%

ZERO-ALCOHOL COCKTAILS

Pineapple Margarita 0%

Lyre's agave blanco spirit, pineapple, orange, agave, salted-spiced rim 16.0

Mai Tai 0%

Lyre's dark cane spirit, Lyre's white cane spirit, Lyre's orange sec, orgeat, sugar 18.0

Mojito 0%

Lyre's white cane spirit, lime, sugar, mint 16.0

BEER, CIDER & RTD'S

DRAUGHT

Heineken

Heineken Silver
Low Carb

Tiger

Tiger Crystal
Ultra Low Carb

Export Gold

Tuatara

Regenerate Hoppy Pilsner
Hazy Pale Ale
Adapt APA

Monteith's

Golden Light 2.5%
Wayfarer Pilsner
Driftin' IPA
Hazy Lemonade

Guest Tap

CIDER

Monteith's Crushed
Apple

Rekorderlig 500ml

Forest Berries
Watermelon & Strawberry

XX

REFRESHMENTS

Coca-Cola

Coca-Cola Zero Sugar 7.0

SCHWEPES

Ginger Ale, Ginger Beer,
Dry Lemonade, Lemon,
Lime & Bitters 7.0
Soda Water 5.0

RED BULL 7.0

Energy Drink
Sugarfree
Coconut Edition Sugarfree

KERI JUICES 7.0

Apple, Pineapple,
Orange, Cranberry,
Tomato

BOTTLED

Heineken

Heineken 0.0%

Tiger

Tiger Crystal
Ultra Low Carb

Sol

Export 33

Export Citrus 2.0%

Monteith's

Golden Light 2.5%
Gold Dust Hazy Pale Ale
Black Beer

RTDS

Odd Company Range

Tui

Blackcurrant & Vodka
Passionfruit & Vodka



